

Tristin Pacocha

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PROFILE

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Pastry Chef — Erdman Inc (May 2018 - Nov 2019)

- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 200 guests with 95%+ client satisfaction.
- Maintained food cost under 34% with vendor negotiations and waste controls.

Line Cook — Collins, Larson and Wilderman (Oct 2022 - Jan 2024)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 209 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.

Executive Chef — Champlin Inc (Nov 2018 - Jun 2020)

- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.

TECHNICAL SKILLS

Cuisine Styles

Asian Fusion • Pastry

Kitchen Skills

Baking • Butchery • Cost Control • Plating

Operations

Supplier Negotiation • HACCP • Event Planning

Soft Skills

Training • Team Leadership • Time Management

EDUCATION

Diploma in Culinary Arts, Bahringer - Leffler College (2016)

PROJECTS

vehemens aiunt absque - Polarised sustainable firmware

CERTIFICATIONS

- Certified Sommelier (optional)
- HACCP Level 3